



## 2016 Tawse Merlot Cabernet

Appellation: VQA Niagara Peninsula

Sourced from select Niagara Peninsula vineyards. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

### Cellaring Potential

Enjoy now through to 2026

### Winemaker's Comments

This blend of Merlot and Cabernet Sauvignon was carefully sourced from select Niagara Peninsula vineyards and spent 18 months in French oak barrels. This wine is quite expressive with luscious fruit notes of blackberry, blackcurrant and raspberry, with hints of violet, charred oak, eucalyptus and earthiness. The mouth is velvety with plush tannins and balanced acidity. The finish is long, smooth and satisfying.

### Food Pairings

This full-bodied and fruit forward red is wanting to be paired with grilled steak, angus beef burgers or a hearty tomato-based pasta dish. Enjoy!



**TAWSE WINERY**

### TECHNICAL NOTES

HARVEST DATE	Nov 3 – 15, 2016
ALCOHOL LEVEL	13.5
BRIX AT HARVEST	23.4
PH	3.52
TOTAL ACIDITY	6.09
RESIDUAL SUGAR	0 g/L